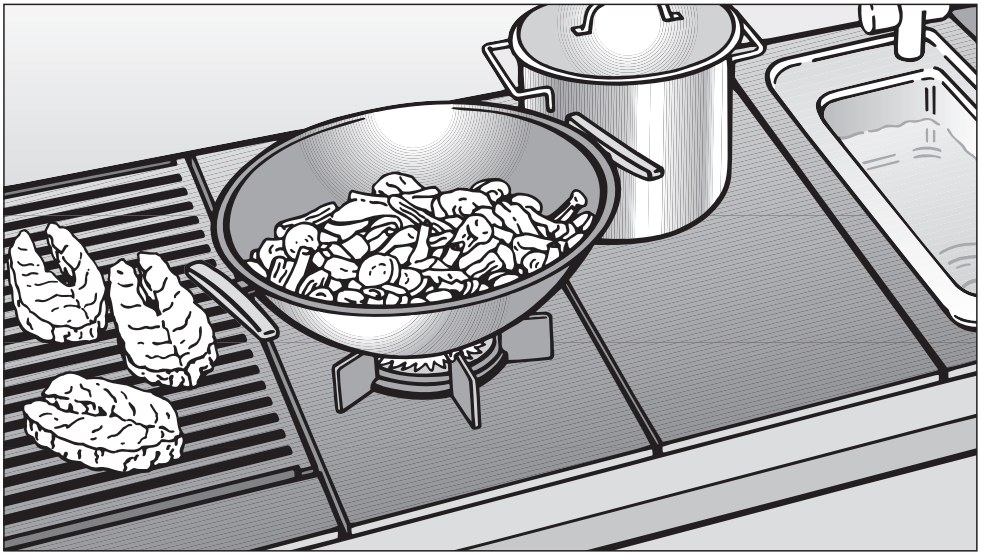
Miele

Operating instructions



Ceramic contact grill
KM 408-1 / KM 408-2

To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed or used for the first time.

GB HK IRL SG ZA

M.-Nr. 05 279 411

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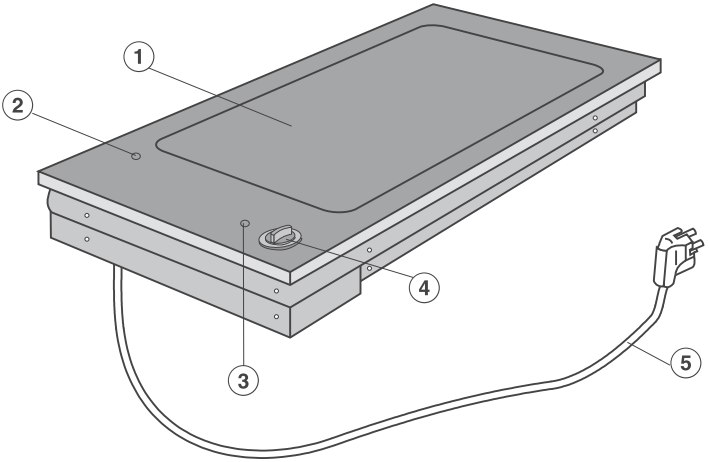


① Grill zone (size 33 cm x 18 cm)

② Residual heat indicator

③ Operating indicator light

④ Control knob

⑤ Mains connection cable (*see note)

* Depending on country of destination, the appliance may be supplied with or without a plug. The plug shown is for illustration only.

This appliance complies with all relevant legal safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents and damage to the appliance, read these instructions carefully before using it for the first time. They contain important notes on the installation, safety, operation and care of the appliance.

Keep these instructions in a safe place for reference and pass them on to any future user.

Building in and connection

If the appliance is supplied without a plug, or if the plug is removed, it must be connected to the mains electricity supply by a suitably qualified and competent electrician in strict accordance with local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

This appliance must not be installed over a dishwasher, washing machine, tumble dryer, refrigerator, freezer or fridge-freezer. The high temperatures radiated by it could damage the appliance below.

This equipment may only be used in mobile installations such as ships, caravans, aircraft etc. if a risk assessment of the installation has been carried out by a suitably qualified engineer.

Correct usage

For safety reasons the appliance must only be operated after it has been built in. This is necessary to ensure that all electrical components are shielded.

This appliance is intended for domestic use only and is not to be used for commercial purposes.

Use this appliance for the preparation of food only. Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage caused by incorrect or improper use of the appliance.

Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire. The life of the appliance could also be reduced.

This appliance must not be set up or operated in the open air.

Safety with children

The appliance is only intended for use by adults who have read these operating instructions.

This appliance is not a toy! To avoid the risk of injury keep children well away and do not let them play with it or use the controls. They will not understand the potential dangers posed by it. They should be supervised whenever you are working in the kitchen.

Older children may use the appliance only when its operation has been clearly explained to them, and they are able to use it safely, recognising the dangers of misuse. Supervise its use by the elderly or infirm.

Use the safety lock to prevent children operating the appliance or altering the settings.

The appliance gets hot when in use and remains hot for quite a while after being switched off. To safeguard against burning, keep children well away from the appliance at all times.

Do not store anything which might arouse a child's interest in storage areas above or next to the appliance. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

Keep all pans out of reach of children. Turn pan handles inwards away from the edge of the hob. Danger of burning or scalding.

Packaging (e.g. cling film, polystyrene) and plastic wrappings must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

Old appliances must be disconnected from the power supply, any plug rendered useless and the cable cut off directly behind the appliance to ensure it presents no danger to children while being stored for disposal. This should be done by a competent person.

Protecting the appliance from damage

Do not drop anything on the ceramic surface. Even a light object could cause damage in certain circumstances.

Please note that hard objects may scratch the ceramic surface. To turn or stir food use a slice with a heat-resistant coating, (avoid scratching the surface). Grains of salt and sand can also scratch.

Do not allow either solid or liquid sugar, or pieces of plastic or aluminium foil to get on the ceramic surface when it is hot. If this should occur, switch off the appliance and carefully, while they are still hot, scrape off all remains of these materials using a shielded scraper blade. Take care not to burn yourself. If residues are allowed to cool before being removed, the ceramic surface will be susceptible to pitting or even cracking.
Clean the appliance once it has cooled down.

Do not use a steam cleaner to clean this appliance. The steam could reach electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to other components, for which the manufacturer cannot accept liability.

Do not use any pots or pans on the grill as these can cause the appliance to overheat and damage the ceramic surface.

In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

Protection from burning and scalding

The surface of the appliance is hot when in use, and remains hot for quite a while after being switched off. There is a danger of burning until the residual heat indicator goes out.

For added protection it is advisable to use heat-resistant pot holders or gloves when using the appliance. Do not let them get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

Do not heat up unopened tins of food on the appliance as pressure will build up in the tin and it can explode. This could result in injury or damage.

Do not use the appliance as a resting place for anything else. The article could melt or catch fire if residual heat is still present or if the appliance is switched on by mistake.

Do not cover the appliance, e.g. with a cloth, kitchen foil, etc. This could be a fire hazard if the appliance is switched on by mistake.

Never leave the appliance unattended when cooking with oil or fats as these are fire hazards if overheated. Very hot oil can catch fire and could even set a cooker hood above on fire. Always heat fat slowly, watching as it heats.

If, despite this, oil or fat does catch fire, do not attempt to put out the flames with water. Use a suitable fire blanket, damp towel or similar to smother the flames.

Do not flambé under a cooker hood. The flames could set the cooker hood on fire.

Appliance faults

In the event of damage or a defect, switch off the appliance immediately. Disconnect completely from the electricity supply. If the appliance has not yet been fully installed, the electricity cable must be disconnected from the supply point. If connected via a plug and socket, switch off at the socket and withdraw the plug. Contact the Service Department.
Do not reconnect the appliance to the mains electricity supply until after it has been repaired.

If there is any damage to the ceramic surface the appliance must be disconnected from the mains electricity supply immediately and not used until it has been repaired. Danger of electric shock.

Repairs must only be carried out by a suitably qualified and competent person. Repairs and other work by unqualified persons could be very dangerous and could damage the appliance. The manufacturer cannot be held liable for unauthorised work. Never open the housing of the appliance.

While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee is invalidated.

Further safety notes

When using an electric socket near the appliance, care should be taken that the cable of the electrical appliance does not come into contact with the hot appliance. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food and its temperature. Some foods may contain micro-organisms which are only destroyed by thorough cooking; therefore when cooking or reheating foods such as poultry, it is particularly important that the food is completely cooked through. If in doubt, select a longer cooking or reheating time.

Spray canisters, aerosols and other inflammable substances must not be stored in a drawer under the hob. Cutlery inserts must be heat-resistant.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

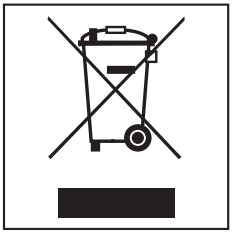
Disposal of packing the material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Packaging (e.g. cling film, polystyrene) and plastic wrappings must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging materials safely as soon as possible.

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of your old appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre and ensure that it presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply by a competent person. If connected by a plug, the plug must be rendered useless and the cable cut off directly behind the appliance to prevent misuse.

General notes

Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service" section of this booklet.

Cleaning and heating up for the first time

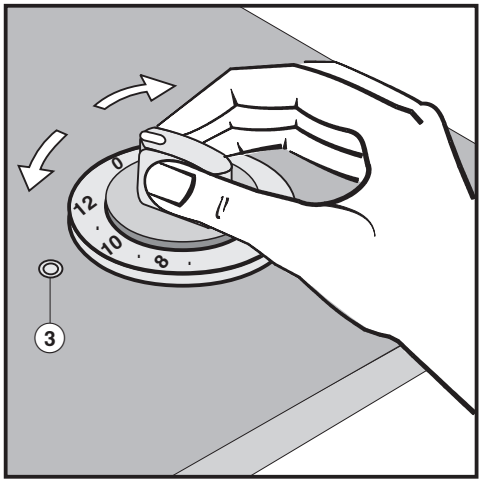
Before using for the first time clean the appliance with a damp cloth and then dry with a soft cloth.

Do not use washing up liquid to clean the ceramic surface as it can leave a blue sheen which may be difficult to remove.

Metal components have a protective coating which may give off a slight smell when the hob is heated up for the first time. The smell and any vapours will dissipate after a short time and do not indicate a faulty connection or appliance.

Switching on and off, Residual heat indicator

The grill can be switched on and off by turning the control knob clockwise or anti-clockwise.



After switching on the appliance the operating indicator light ③ comes on. After a short while the **residual heat indicator** on the front left-hand side of the grill comes on. The operating control light goes out when the appliance is switched off. The residual heat indicator light remains on until the grill is cool enough to touch.

Do not touch the grill or lay any heat sensitive objects on it when the residual heat indicator light is on. Danger of burning and fire.

Table of settings

Type of cooking	Settings
Keeping cooked food warm	1 - 2
Steaming fruit, e.g. apple slices, peach halves, sliced bananas, etc.	2 - 4
Gentle stir-frying of vegetables, e.g. leeks, sliced mushrooms, green/red peppers, onion rings, etc.	5 - 7
Gentle cooking (without overheating the fat) of fish, meat, sausages, escalopes, etc.	7 - 9
Rapid batch cooking of meat, fish, eggs, pancakes etc.	9 - 11
Grillling of steaks, potato pancakes, marinated meat dishes, e.g. donar kebabs, stir-fry meats, etc.	11 - 12

These settings are guidelines only. The setting required will depend on the type of food, its texture and thickness as well as personal taste.

Tips on grilling

Do not use any pots or pans on the grill as these can cause the appliance to overheat and damage the ceramic surface.
Before each use, wipe any dust or other residues from the hob with a clean damp cloth.

– Select the appropriate setting and pre-heat the grill for 4 - 6 minutes.
– For meat the grill should be hot enough to seal the pores in order to retain the juices. If the temperature is too low the juices run out.
– Only use fats and oils which can tolerate high temperatures.
– Food which has been prepared in a marinade containing oil can be placed directly on the cooking surface. Otherwise lightly oil or grease the cooking zone.
– Marinating brings out the taste and aroma.
– Dab wet food with kitchen paper to absorb surplus moisture and avoid spitting.
– Salt meat after grilling so that it does not become too dry.
– With meat dishes, e.g. beef, pork, veal, lamb, game or poultry select cuts which can be quickly fried, e.g. steaks, schnitzel, and medaillions. Thin cuts are preferable. Thicker cuts should be cooked first on a high heat and then finished on a lower setting.
– Clean fish, remove bones as required, cut into bite-size pieces, thin fillets or steaks, and brush with lemon juice.
– Wash fruit and cut into small pieces as required. Sprinkling with lemon juice will help prevent apples, pears and bananas from going brown.
– Vegetables should be washed, cleaned and cut in slices, rings, cubes or sticks. The smaller the pieces, the quicker the cooking time. Potatoes should be parboiled to avoid starch deposits on the grill surface.
– To turn or stir the food use a heat resistant spatula.
– Loosen any small pieces of food which have stuck to the grill with a spatula. These can then be combined with stock, wine etc. to make a sauce.

Do not use a steam cleaner to clean this appliance. The steam could reach electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to components, for which the manufacturer cannot accept liability.

Do not use any sharp objects which could damage the seal between the ceramic surface and the surrounding frame and between the frame and the worktop.

Never use cleaners containing sand, soda, alkalis, acids or chlorides, oven sprays, dishwasher detergents, nor steel wool, abrasive cleaning agents, hard brushes, scouring pads and cloths. You should also avoid using sponges etc. which have previously been used with abrasive cleaning agents, as this will damage the surface.

Do not use washing up liquid to clean the ceramic surface as it can leave a blue sheen which may be difficult to remove.

E-Cloth

A microfibre "E-Cloth" is available from the Miele UK Spare Parts Department, Part Number 98013530, which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals. It can be washed 300 times.

Clean the appliance regularly, preferably after each use. Allow the grill to cool down before cleaning.

Most soiling can be wiped off using a damp cloth. Stubborn soiling may need to be removed with a shielded scraper blade.

Then apply a proprietary cleaning agent for ceramic surfaces. Follow the manufacturer's instructions on the packaging and apply using a soft cloth or kitchen paper towel.

Finally wipe the surface with a damp cloth and then dry it with a clean soft cloth. Ensure that every trace of cleaner has been removed from the surface. Any remaining trace could have a corrosive effect on the grill when it is next heated up.

Should any **sugar, plastic or aluminium foil** spill or fall on to the hot grill while it is in use, first switch off the appliance. Then, **immediately**, while they are still hot, scrape off all remains of these materials using a shielded scraper blade. Take care not to burn yourself.
Allow the grill to cool down and then clean with a suitable proprietary ceramic cleaner.

Repairs to electrical appliances must only be carried out by a suitably qualified and competent person in accordance with local and national safety regulations. Unauthorised repairs could be dangerous. The manufacturer cannot be held liable for unauthorised work.

What to do if ...

... after switching on, the appliance does not heat up.

Check whether the appliance has been switched on at the mains and that the mains fuse is in order. If it has blown, contact an electrician or the Service department.

... a humming tone is heard while the grill is heating up.

This is normal. The sound will disappear when the grill is hot.

Electrical connection

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with national and local safety regulations.

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

Do not connect the appliance to the mains electricity supply by an extension lead. These do not guarantee the required safety of the appliance.

The **voltage and connected load** are given on the **data plate**. Ensure that these match the household mains supply.

Connection should be made via a suitable isolator or a double pole fused spur connection unit which complies with national and local safety regulations and the on/off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to install a residual current device (RCD) with a trip current of 30 mA.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays).

Important U.K.

This appliance is supplied for connection to a single phase 230-240 V 50 Hz supply with a 3-core cable.

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING
THIS APPLIANCE MUST BE EARTHED

Electrical connection

Important

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national regulations. It is most important that this basic safety requirement is tested regularly and if there is any doubt the electrical wiring in the home should be tested by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as an electric shock.

The manufacturer cannot be held liable for damage which is the direct or indirect result of incorrect installation or connection.

In the event of any faults which you cannot remedy yourself, please contact

– Your Miele Dealer

or

– The Miele Service Department (see address on back cover).

When contacting the Service Department, please quote the model and serial number of your appliance. These are given on the data plate.

Please note that telephone calls may be monitored and recorded to improve our service.

Data plate

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the front of these operating instructions.

United Kingdom:
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